

Turkish Pasta

Preparation time: 60 min

Difficulty: Medium

For the Pasta & Yogurt Sauce

- rigatoni or penne pasta: 12oz (or 340g)
- Greek yogurt: 1 cup
- garlic, minced or grated: 2 cloves
- Salt: ½ teaspoon
- black pepper: ½ teaspoon
- olive oil: 1 tablespoon

For the Spiced tomato sauce

- Olive oil: 2 tablespoons
- small onion, finely chopped: 1
- garlic, minced: 2 cloves
- red pepper flakes: 1 teaspoon
- ground cumin: ½ teaspoon
- smoked paprika: ½ teaspoon
- dried oregano: 1 teaspoon
- Pomì Double Concentrated Tomato Paste: 1 tablespoon
- finely chopped fresh tomatoes: 1 cup
- salt: ½ teaspoon
- black pepper: ½ teaspoon
- ground beef or lamb: ½ cup
- water or vegetable broth: ¼ cup

Garnish

- butter, melted: 1 tablespoon
- Red pepper flakes or sumac: ½ teaspoon
- fresh parsley, chopped: to taste



Preparation

A creamy, tangy yogurt-based pasta topped with a rich, spiced tomato sauce—perfect for a comforting yet flavorful meal.

Instructions

1. Cook the Pasta

- Bring a large pot of salted water to a boil.
- Cook the pasta according to package instructions until al dente.
- Drain and set aside.

2. Prepare the Garlic Yogurt Sauce

- In a bowl, mix Greek yogurt, minced garlic, salt, and black pepper.
- Stir until smooth and set aside.

3. Make the Spiced Tomato Sauce

- Heat olive oil in a pan over medium heat.
- Add chopped onion and sauté until soft and golden.
- Add minced garlic, red pepper flakes, cumin, paprika, and oregano. Stir for 30 seconds until fragrant.
- Mix in Pomi Double Concentrated Tomato Paste and cook for another minute.
- Add the fresh tomatoes, salt, and black pepper. Stir well.
- If using meat, add ground beef or lamb and cook until browned.
- Pour in water or broth, lower the heat, and let simmer for 8-10 minutes until thickened.

4. Assemble the Dish

- Toss the cooked pasta with the garlic yogurt sauce until evenly coated.
- Transfer to serving plates and spoon the spiced tomato sauce on top.

5. Finish with Garnishes

- Drizzle melted butter mixed with red pepper flakes or sumac over the dish.
- Sprinkle with fresh parsley and serve warm.

For this recipe we used:

Double Concentrated
Tomato Paste 1 tbsp

